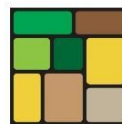


CYCLE	XXXIX
STUDENT	ALESSANDRA ACCETTULLI
TUTOR	Antonio Bevilacqua
CO-TUTOR	Barbara Speranza

CURRICULUM	2 Emerging Technologies for Ensuring Food Quality and Safety •
PROVISIONAL TITLE of the RESEARCH PROJECT	Biotransformation and sustainable valorisation of traditional products through controlled fermentation
DOCTORAL SCHOLARSHIP	DM 118
SHORT CV	- Bachelor's degree in food science and technology (L-26). - Master's degree in food science and technology (LM-70). - Research Fellow at the University of Foggia for the study activity "Pasta con post-biotici". - Research Fellow at the University of Foggia, in collaboration with Princes Industrie Alimentari S.r.l., for the research project "LE-BIOTA: Formulazioni alimentari a base di LEgumi per un microBIOTA intestinale in eubiosi", established by the Apulia Region through the public call "RIPARTI". - Teaching assignment for seminar-based educational activities within the Pathways for Transversal Skills and Orientation program (PCTO), Biotechnology track: Microbiology Laboratory, University of Foggia (DAFNE Department). - Specialist consultancy for an educational intervention during the information workshop titled "Strategie di valorizzazione delle leguminose nel territorio del GAL", Andria.



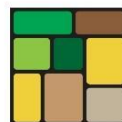
PUBLICATIONS

International publications

- Accettulli, A., Corbo, M. R., Sinigaglia, M., Speranza, B., Campaniello, D., Racioppo, A., Altieri C., & Bevilacqua, A. (2022). Psycho-Microbiology, a New Frontier for Probiotics: an exploratory overview. *Microorganisms*, 10(11), 2141.
- Accettulli, A., Sinigaglia, M., & Racioppo, A. (2023, October). Biomass Production and Use of *Saccharomyces cerevisiae* var. *boulardii* in a Beverage for Athletes. In *Biology and Life Sciences Forum* (Vol. 26, No. 1, p. 6). MDPI.
- Accettulli, A., & d'Amelio, A. (2025). Spoilage of milk and dairy products. In *The Microbiological Quality of Food* (pp. 197-220). Elsevier Science Ltd.
- Bevilacqua, A., Speranza, B., Campaniello, D., Racioppo, A., Accettulli, A., De Santis, A., Sinigaglia, M., & Corbo, M. R. (2024). Effect of ultrasound-attenuation on technological and functional properties of two strains of *Lactiplantibacillus plantarum* isolated from table olives. *Ultrasonics Sonochemistry*, 110, 107057.
- Bouakkaz, S., Zerizer, H., Rachedi, K., Accettulli, A., Racioppo, A., & Bevilacqua, A. (2024). African cereal-based fermented foods: Microbiota, functional microorganisms, starter cultures and nutritional properties. *Food Bioscience*, 62, 105212.
- Campaniello, D., d'Amelio, A., Guerrieri, A., Accettulli, A., De Santis, A., & Bevilacqua, A. (2025). A Preliminary Investigation into *Penicillium* spp. Growth on Peanuts During Drying and Storage. *Life*, 15(2), 140.
- Racioppo, A., Accettulli, A., d'Amelio, A., Corbo, M. R., Sinigaglia, M., Speranza, B., & Bevilacqua, A. (2025). Effects of different environmental stresses on cell surface hydrophobicity of lactobacilli, bifidobacteria and propionibacteria. *BMC microbiology*, 25(1), 409.

Poster/Abstract/Oral presentation

- Accettulli, A., Corbo, M.R., Sinigaglia, M., Altieri, C.,



	Bevilacqua, A. Functionalization of chickpeas through <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i>. Publication abstract and poster for ECCO European Culture Collections' Organisation XLII Meeting "Microbe & Microbiome Management for a Better Planet". Bari 18/09/2024 – 20/09/2024. - <u>Accettulli, A.</u> Selection of starter cultures from conventional and unconventional raw materials. Publication abstract, poster and oral presentation for the 6th Joint Meeting of Agriculture-oriented PhD Programs UniCT, UniFG and UniUD. Lesina (FG) 30/09/2024 – 4/10/2024. - <u>Accettulli A.</u>, Speranza B., Conversa G., Botticella L., Bonasia A. Corbo M.R. Fermented onion: selection of autochthonous starters. Publication abstract and poster for the meeting of the spoke 7 "Soluzioni sostenibili per lo sviluppo delle aree marginali" for Agritech project. Bari 21/11/2024 – 22/11/2024. - <u>Accettulli A.</u>, Speranza B., Corbo M.R. Design of a new fermented vegetable product by valorizing the Cipolla Bianca di Margherita (PGI). Publication abstract and poster for the meeting of the spoke 7 "Soluzioni sostenibili per lo sviluppo delle aree marginali" for Agritech project. Bari 21/11/2024 – 22/11/2024. - Speranza B., Racioppo A., Guerrieri A., <u>Accettulli A.</u>, Corbo M.R. Valorization of almond skins as prebiotic additives in synbiotic beverages and microcapsules. Publication abstract and poster for 8th International Conference on Microbial Diversity 2025. Roma 23/09/25 – 26/09/25. - <u>Accettulli A.</u>, Speranza B., Bevilacqua A. White onion PGI valorization through fermentation processes. Publication abstract and oral presentation for the 7th Joint Meeting of Agriculture-oriented PhD Programs UniCT, UniFG and UniUD. Udine 29/09/2025 – 4/10/2025.
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